



New Hope Valley COMMUNITY VOICES

New Hope Residents Tour Frankenmuth on Bavarian Belle



Richard and John take in the sights of Frankenmuth from the upper deck of the Bavarian Belle Riverboat.

For many New Hope Valley residents, Frankenmuth has long been a favorite place to visit. However, they recently had the opportunity to see Frankenmuth from another perspective - on a tour aboard the Bavarian Belle Riverboat.

Forty New Hope residents, staff, and volunteers spent a sunny morning gliding down the Cass River through the heart of Frankenmuth. A tour guide pointed out local

landmarks along the river and recounted their origins. After the tour, the group headed to the Bavarian Inn for lunch, and were greeted by a member of the Zehnder family. An entertainer also played traditional German music on an accordion during the meal.

We would especially like to thank Jerry and Bev Kabat for their help in planning this trip, and the volunteers who came along to assist.

Happy Birthday!


August is packed with birthdays to celebrate!

- Arlene V. - August 1st
- John P. - August 2nd
- Phil M. - August 8th
- Amy Y. - August 14th
- Braedon L. - August 17th
- Jean S. - August 19th
- Kate S. - August 21st
- Mark K. - August 23rd
- Caroline Z. - August 26th
- Kaitlyn G. - August 27th
- Rumi S. - August 29th

Expansion Notes

New Hope Valley's expansion continues to go smoothly, with construction on track to be completed by November 1st.

Please note that current residents may reserve one of the fifteen new apartments. Depending on the model, these apartments have 12 to 36 percent more square footage than the original units. Seven of these apartments have already been reserved. If you are interested in reserving one of the remaining apartments, please contact Rumi Shahzad, Co-Founder and Managing Director, by calling (989) 498-4000, or by email at rumi@newhopevalley.us.



Upcoming Events and Reminders

Staff Meeting

New Hope employees, please plan to attend the mandatory staff meeting on Thursday, August 14th at 2:30 pm.

Music with Jeremy

Deputy Director of Care Jeremy Poulos will be playing live music again for residents on Monday, August 11th.

Men's Club Outing

On Friday, August 15th, the Men's Club will visit Saginaw's Castle Museum. Afterwards, the group will head to Culver's for a meal.

Resident Council Meeting

The monthly Resident Council Meeting will take place on August 27th at 2 pm.

Access Keys

To maintain the safety of New Hope Valley, we ask that all visitors who check out memory care access keys return them to the Front Desk. Multiple access keys have been held onto or misplaced over the past several months. When an access key is not returned, we must deactivate it to keep the community secure. Thank you for your assistance!

Bowling at State Lanes

On Wednesday, July 16th, a fleet of vans departed from New Hope Valley for Saginaw Township's State Lanes. A sizable group of residents and staff participated, and enjoyed an afternoon of bowling.



Some of the residents had bowled for years, and quickly regained their form. For 98 year-old resident Ruth, however, the trip marked her first time bowling!

To make bowling easier for the residents, State Lanes provided chutes to guide the bowling balls. This allowed residents to aim and push the balls, rather than throw them. Of course, those who wanted to throw the ball were welcome to do so.

Many residents have expressed an interest in bowling again. In fact, the trip was such a hit that New Hope is looking into making it a regular activity!

From the Kitchen - Fruit Pizza Recipe

Cuisine Director Erriesha Dunnaway recommends this recipe for a sweet summer treat!

- 1 (18 oz.) package of refrigerated sugar cookie dough
 - 1 (8 oz.) package of cream cheese, softened
 - 1 (8 oz.) container of frozen whipped topping, thawed
 - 2 cups sliced fresh strawberries
 - Additional fruit as desired
1. Preheat oven to 350°. Slice cookie dough and arrange on greased pizza pan, overlapping edges. Press dough flat into pan. Bake for 10 to 12 minutes. Allow to cool.
 2. Soften cream cheese, and fold in the whipped topping. Spread over cooled crust.
 3. Arrange sliced strawberries on the pizza. Add other fruits as desired, such as kiwi slices or raspberries.
 4. Cut the pizza into squares and enjoy!

This recipe was adapted from All Recipes. For the original version, please visit www.allrecipes.com.